

The Cornell Countryman

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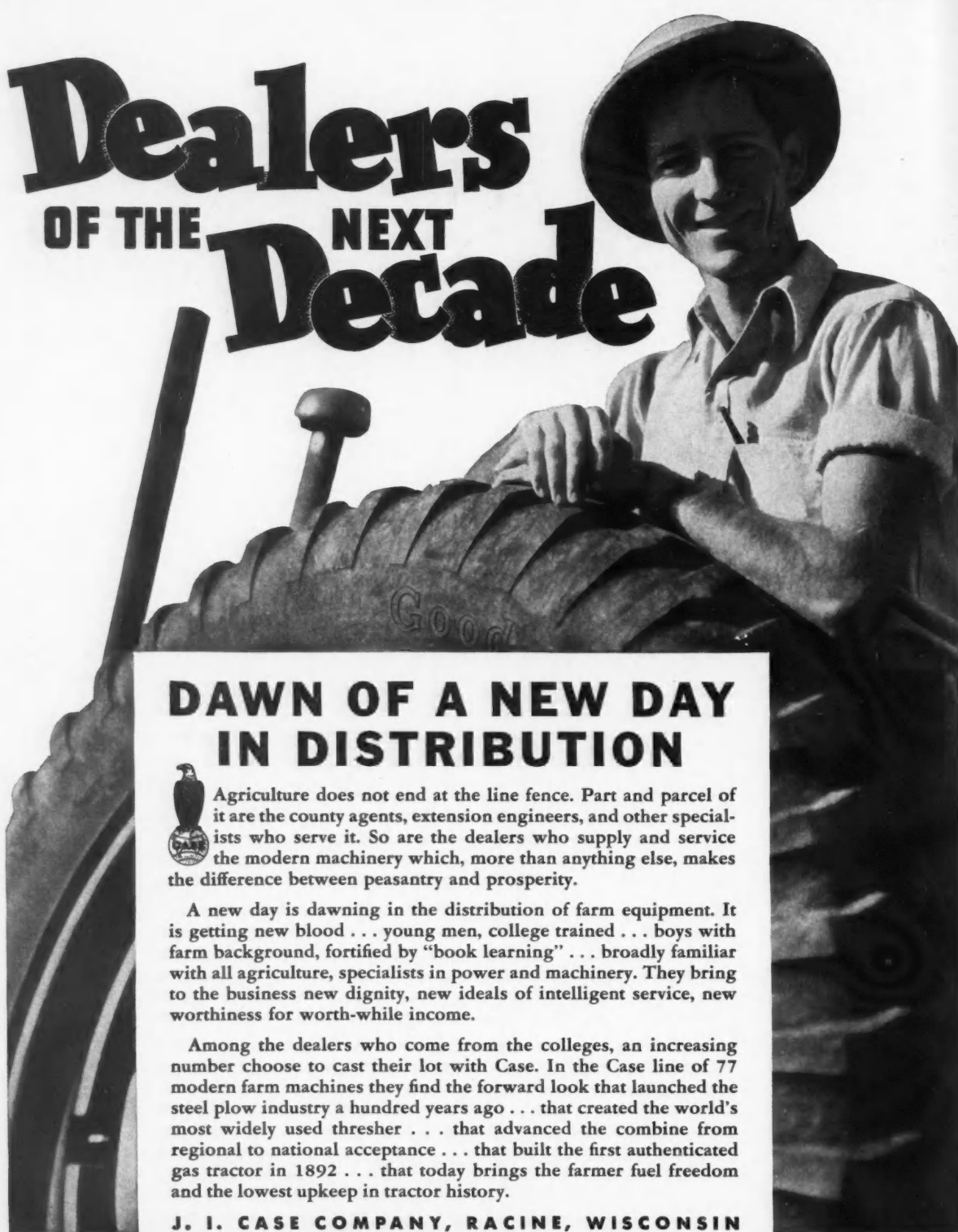


Volume XXXV

APRIL, 1938

Number 7

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Little Known Cornell

By Jean Doren '38

HAVE you ever poked around Roberts Hall, exploring its many nooks and corners? If you have, perhaps you have found an old elevator shaft and wondered where the elevator is. According to one story, there never was an elevator. Only the shaft was built. According to another, the elevator was put in, but was used only for freight, and still another story goes that the elevator was used for a short time—maybe a year—until the cable broke, letting the elevator fall, and breaking a leg of the person who was riding in it. At any rate, only the shaft is left. It has been made over into the Western Union offices on the first floor, and is used for storage on the second, third, and fourth floors. The best place to see it is on the fourth floor, at the right of the extension teaching office. The cable is still there, as well as some of the machinery for operating it.

YEARS ago the part of it now occupied by the telegraph office was used at one time as storage space for the CORNELL COUNTRYMAN, and at another time as storage space for archives, requisitions, and other documents of the business office. But a fire broke out in the mailing room, swept up the shaft, and blackened the papers so that most of them that remained were of no use.

Most people do not know about the tunnel under Roberts. It extends all the way from East Roberts to Stone Hall, and it, too, was formerly used for storing records. About five years ago this sub-basement was cleaned out, and truckloads of obsolete material were carried away. The door that leads to the tunnel is at the right of the main stairs, but unfortunately it is kept locked.

Another thing you may have noticed in Roberts and wondered about is a large hook over the door across from the drinking fountain in the basement. This door opened into the refrigerator, which was used for storing dairy products back in the days when East Roberts was the dairy building. The hook was used for hoisting things in.

HOWEVER entertaining it may be to poke around in the older buildings, picturing for yourself the Cornell of yesterday, it is not too enlightening, for many of the signs and evidences that would link the present with the past have been wiped out

completely. Nothing on the campus remains to tell us of buildings that have been torn down or moved away. These exist only in old maps and pictures, in histories, and in recollections of the people who used to be here. It's really fun to look back at the Cornell that they picture.

Cascadilla Hall, built to be used as a sanitarium, is the oldest building of the University, and the first structure owned. In it, at the opening of the institution, were the registrar's and faculty offices, as well as living quarters for faculty and students. After Morrill Hall was built in 1868 it was converted into a men's dormitory.

White Hall was built in 1869, and McGraw in 1871. These two and Morrill are spoken of as the three original university buildings.

A complete history of all the buildings would fill a book, so let's look at a few of the interesting and little-known facts about some of them.

SAGE College, for instance, was opened for women in 1874, and was intended by the trustees to be a college, complete in all respects, with special rooms, infirmary, gymnasium, dining room, and lodging rooms for one hundred and fifty students. They planned to connect the Department of Botany with the college, and for a number of years that department had a conservatory there. The little dining room occupies the space where the conservatory used to be.

The plans for a separate college for women, with separate quarters and equipment, were never fully carried out, much to the men's sorrow probably, judging from reports of attitudes toward coeds at that time. In the cornerstone of Sage College Ezra Cornell deposited a sealed letter addressed "to the coming men and women," the contents of which he alone knew. In the closing remarks of his speech at the laying of the stone, he said: "The letter, of which I have no copy, will relate to future generations the cause of the failure of this experiment (of coeducation) if it ever does fail, as I trust God it never will." So if future generations find failure in coeducation, they may dig for a reason in the cornerstone of Sage College.

THE path that goes down the hill beside the vet buildings (where the car jumped the curb recently and hit a student) used to be Tower Road. It bore to the right at the corner of Gar-

den Avenue, went down the hill, and came out on East Avenue south of the house that is now on the corner. Instead of a paved road, it was dirt, and in the springtime that meant mud. From one end to the other, Tower Road was one long mudhole, and practically impassable. The walks were of flagstone on the lower campus, and of cinders on the upper campus.

Back of Bailey Hall, in the area now used for parking space, was the University Reservoir, and near it was a fire house. The street going from Bailey Hall past Rockefeller to East Avenue was called Reservoir Avenue. The WESG studio was built as a model rural school, and was later used as offices for the CORNELL COUNTRYMAN. The CORNELL COUNTRYMAN moved to Fernow Hall (and later to Roberts) when Westinghouse and General Electric donated money and equipment for the broadcasting studio. Before that it was necessary for speakers to go to the studio at the broadcasting towers, and this was inconvenient.

JUST east of Roberts were the greenhouses, and northeast of them, on the high ground near Fernow, was the university filtration plant, a red brick structure with a tiled roof. It was given by Andrew Carnegie to prevent the recurrence of a typhoid epidemic such as occurred in 1903. Northeast of Fernow is a barnlike structure that used to be the heating plant for the agricultural campus. All day long the drays, two-wheeled carts, drawn by a team of horses, carried coal from East Ithaca, where it came in by train, over to the heating plant. The lower campus was heated from the plant in the hollow below the old armory.

The agricultural engineering laboratories used to be on the high ground, now parking space, between Ag Ec and Plant Science. These were later jacked up, put on skids, and moved to their present location.

When you consider the buildings that have been added to the campus in only the last ten years—Balch, Myron Taylor, Plant Science, Agricultural Economics, Martha Van Rensselaer, and the new Vet building, and when you consider also that all of the buildings on the ag campus have been built in only the last thirty-five years, you cannot but wonder at what the coming years will bring.

Frozen Freshness

By George Abraham '39

ARCTIC explorers a number of years ago hacked away at the ice in a certain spot in the polar wastes and dug out the flesh of a mammoth, perfectly preserved thru the centuries by the freezing cold.

Freezing of meats for preservation is not a recent development, even man has long made it a practice. For centuries Russians have frozen food to preserve them from a period of plenty to a time of scarcity. Even Canadian fisheries, for over a hundred years, have used freezing as a means of preserving their fish.

However, the freezing of fruits and vegetables as a means for storing, is new. Only since 1929 was significant headway made in the freezing industry. At the present time the industry has reached considerable magnitude. In 1936 more than 86 million pounds of frozen fruits and vegetables were sold in America.

The phenomenal progress which this industry has made in a short time is explained: first, it is very difficult to tell whether frozen fruits or fresh fruits were used in pies and ice cream. Secondly, the frozen product is a more uniform one than the fresh product. Another reason is that frozen fruits and vegetables need less cooking than the fresh products. Also they require less storage space than do fresh goods. Hotels prefer frozen fruits and vegetables because they can calculate their costs somewhat more easily than with fresh products because there is less price fluctuation from day to day.

THE housewife has been slow to take advantage of the sale of frozen fruits and vegetables. She seems to have three objections. The products, especially fruit, are too sweet; this has been eliminated. Also she fears that the nutritive value of frozen foods has been lost. This is far from the truth. It is very possible that fruits and vegetables frozen at proper stages of maturity have developed more vitamin C than fruit which has been sitting on the kitchen shelf until it is almost overripe.

Fruits are frozen in syrups containing 4 or 5 parts of fruits to one part of cane sugar. This formula has removed the housewife's objection to sweet fruit.

Peas which are to be frozen are first dipped in boiling water for one minute to remove the gummy cover-

ing and kill enzymes that might otherwise tend to ripen the peas in storage although they are frozen at 10 degrees below zero. Some varieties preserve better than others. The pea, Thomas Laxton, is excellent for freezing; and the Alaska is very poor. Varieties of corn suitable for freezing include Golden Bantam and Stowell Evergreen. Some snap beans are Giant Stringless, Green Pod, and Green Refugees.



APPLS are placed in the container and covered with sugar dissolved in water and a vacuum must be applied since the fruits are very porous and the air must be drawn from them so the syrup can penetrate. Cut surfaces of apples are prevented from turning brown by dipping them in a diluted brine solution or in pineapple juice. Peaches are prevented from browning by dipping the slices in citric acid solution.

The cartons containing fruits and vegetables are placed in temperatures ranging from 0° to 10° but in some cases with quick freezing, temperatures may go as low as 40°-45° below zero. The frozen foods are then stored at temperatures of from 0° to 10°F. The advantages of quick freezing are that ice crystals in the fruit and vegetables are smaller, and, too, there is less opportunity for action of molds and yeasts before freezing is accomplished.

Raspberries and strawberries, if served as a dessert should be placed on the table before they are completely thawed out for finest flavor. If dry frozen fruits are purchased, that is, fruits without syrups, sugar should be placed on the fruits before they thaw out. The housewife should never wash frozen fruits and vegetables since considerable flavor is removed.

At first frozen produce was packed in barrels, but now small retail or consumer size packages are used. Most fruits and vegetables now frozen are packed in tin containers or other moisture-proof cartons. Heavy waxed paper, parchment, and other trade-marked cartons are very popular in the sizes purchased by family consumers.

NOW that frozen foods are becoming so well known, some people have gone so far as to say that they will displace a large part of the produce that is brought to the market fresh, but unfrozen. There are several obstacles to this. The comparatively high price of frozen foods will keep them from the widespread use that the vegetables enjoy in season. Though occasionally the frozen food is better tasting than the same fresh food bought on the market, it is not always necessarily so. Fresh produce in season will always be cheaper and as good in flavor as that of equal quality that has added to its price the extra costs of freezing and packaging.

Though frozen fruits and vegetables will never displace the fresh product, their production has increased remarkably in the few years they have been available. New foods are continually being added to the list of those that can be successfully frozen.

Green peas are possibly the best known of the frozen foods. With their deep beautiful color and fresh tender flavor they are undoubtedly an excellent product. Broccoli is another vegetable that is very attractive in appearance as well as taste when frozen. Others often frozen are lima beans, cherries, berries of all kinds, green beans, asparagus, and corn on the cob.

OF THE many fruits and vegetables that are not being frozen, many keep so well in the natural state that the frozen product could not compete. For others, no process has been found whereby the delicious flavor of the fresh fruit can be retained.

Frozen fruits and vegetables have made a name for themselves in the sight of the baker, and the restaurateur, and they will win the favor of the housewife more steadily as years pass. Americans are eating more and more fruits and vegetables, and soon they may extend their national summer pastime of chewing corn on the cob to a year round pleasure.

Off To Dixieland

By J. T. Kangas '38

Editor's Note: This page contains a few of the offhand impressions of things in the South received by three Cornell students on a vacation trip. The members of the party were Chester DuMond, Jr., a graduate who was taking a winter short course at the time; Jerome Pasto, a senior; and the editor.

CLASSES were over on Saturday, and Jerry, Chet, and I packed our bags, kicked up our heels at Cornell, and ran off to the South in a little coupe for two weeks' vacation from books. Like Ulysses we were tired of the tranquil life of Ithaca. In all our miles of travel we met no sirens, but we all admit that the southern girls are mighty charming. Unlike Ulysses we had no mishaps: the closest we came to shipwreck was a flat tire in a red sea of Alabama mud, and our only loss of equipment was a pair of pajamas in Chattanooga, Tennessee.

We skidded over the icy hills of Pennsylvania, past the smoky industrial section from Pittsburgh to Wheeling and Huntington, West Virginia. Already at Ridgeway, Pennsylvania, we found that Jerry was a mighty handy fellow to have along, for at this stop we stayed at the home of his sister, and he had other relatives strategically situated on our route. "There's no place like home"—for giving travellers a welcome, even in a trip in which "Southern hospitality" is a keynote.

In Kentucky we lit up our pipes and puffed away in furious competition with chimneys of the little mountain shacks that poured out soft coal smoke. In one respect at least these hillmen have it over New York farmers; instead of cutting wood they enlarge a little woodchuck hole in the side-hill behind the house and shovel out the coal as they need it.

The Great Smoky Mountains gave Chet, Jerry, and I a fine reception—a clear, cold day with no fog. Sliding off their steep slopes, we coasted past mountain corn patches and then fat valley farm lands to Knoxville, and to the serried steps of TVA dams, where the 66,000 horsepower turbine shafts spin endlessly with no more noise than the flight of the hummingbird.

With the help of some rain we saw the "solid south" from a worm's eye view as we sped along through the semi-solid mud. Agriculture spreads wide in the South, but the little homes beside the mountain corn patches are quite as good as most of those in the

flat, red cotton lands.

Two miles from the Gulf of Mexico, in the state of Mississippi, we again put ourselves under the care of one of Jerry's relatives. He had a pecan orchard, and after basking in the sun for a while, we got absorbed in cracking nuts, and ended up by reverting to type completely as we swarmed up the pecan trees.

NEW ORLEANS gave us many things to look at, but most inspiring of all was a traffic policeman. We stopped in the street to watch him as he stolidly straddled a street-car



track, with the Christmas bombardment of fireworks bursting about us. He never moved a muscle as a torpedo cracked under his feet, nor blinked an eye or moved his head when a firecracker burst beside him and a rocket from a side street sizzled close overhead before soaring up into the sky.

If meeting different personalities is a great advantage of travelling, we benefitted by it. We stopped at the roadside to take a snapshot of the bare, eroded soil, and a long-faced Alabama mule leaned confidentially toward us on the fence and looked at us with comradeship and interest in his eyes. We thought of taking his picture, but when he saw the camera, he looked around at his sides, austere framed in sharp rib bones, and shook his head. In respect for his pride we didn't snap the shutter, and he wistfully continued to prop up the fence until we were gone.

Cows and pigs running loose on the range enlivened our driving. They were particularly thick along the road in this the rainy season, for the fields and woods that would be dry in summer were now swamps. The pigs were the more daring, and once five tinkle-toed little piglets brought us to a squealing stop as they trotted across

the road to mother.

We found the sunshiny beaches of Florida fine to walk and drive and be lazy on. One thing we missed in Florida: other regions had pleasing and noticeable accents, but Florida, the tourist state, has lost hers.

IN Charleston, South Carolina, we stood looking across the harbor at the old forts in the distance. The darky chauffeur of a North Carolina car came up to one of us, pointed to the gulls soaring and dipping over the green water, and queried, "Suh, can you shoot them ducks this time of year, and is they good to eat?"

We found one novel place at which to eat; a roadside restaurant in Alabama. Here we got no corn grits. It was one place in the southeast that did not serve us corn grits with breakfast, lunch, and dinner.

We pushed across the Atlantic coastal swamps and forests in high good humor. We followed a truck piled high with soft, juicy young cabbage, and at every joint and bump in the road, off toppled a half-dozen cabbages. A grinning dorky in an old Model T followed this verdant trail, gathering greens for many a supper. The long-armed driver of a telephone line repair truck joined in the game; idling along beside the still rolling cabbages, he scooped them up without stepping out of his seat.

We continued through the corn, cotton, and tobacco lands, across the Carolinas and Virginia to Washington, D. C. Here we found plenty to look at, though we just missed getting into the Bureau of Printing and Engraving. Perhaps it was just as well for our peace of mind, for by this time we were getting close to the last creased notes in our billfolds. But if we didn't see the making of money, we saw plenty evidence of its spending.

Northward from Washington we passed through familiar territory, and made no stops till we reached Jerry's home near Elmira, New York. Here we initiated Chet into the mysteries of a Finnish steam bath or sauna, then tucked him into bed, and followed him in quickly dropping off to sleep. We felt that we had made a good bargain, our pockets were emptier by fifty dollars each, but we had rolled our rubber-tired hoops 4100 miles, many of them miles we had never seen before, and our minds were packed with memories, and our stomachs with corn grits.

Why Keep Bees?

By H. G. Smith '38

WHY do New York state's ten thousand beekeepers keep bees? Surely not for the money returns alone; for anyone who can make money with bees can make more money somewhere else. They keep bees because, along with the meager profits, bees return a great deal in the pleasure derived from their study. It is a hobby that makes the beekeeper forget some of the stinging disappointments of life.

Beekeeping as an occupation is probably one of the oldest branches of agriculture. Honey was the first sweet known to man. Jacob, desiring to send a suitable offering to Joseph, the ruler of Egypt, sent him a gift of honey, the only sweet known to him.

He lived at least three thousand years before the first sugar refinery was built. Moses led his people from Egypt to the "land flowing with milk and honey." King Tut is said to have used honey, and a jar of honey 3000 years old was found in his burial chamber.

Honey was an important item in the diet of both Romans and Greeks. The Greeks had a special honey goddess, but they didn't call her "honey", they called her Melissa. She was not only the guardian of the honeybee, but was also the friend of all athletes. They always ate honey before entering the arena. Might this not, in part at least, explain their supremacy as athletes? Even today athletes and forestfire fighters eat honey before strenuous work, for its predigested form makes it quickly available to the human body as energy.

The poet Virgil in his later years was an ardent beekeeper, and on one occasion his bees were the means of saving his life. It was during a civil war, and Virgil and his country estate were threatened by hostile aggressors. Virgil gathered his valuables and hid them among his hives. When the enemy came, he stirred up the bees, who, swarming out immediately, forced the aggressors to a hasty retreat, leaving Virgil unharmed.

During the Middle Ages bees were often used to harass enemies or to protect villages and homes, and elaborate machines were devised to throw beehives over fortifications. Even today in West Sudan, hives are used to guard the village gates.

German colonists in Africa during the World War put a whole Allied army to flight by stringing hives over the Allied line of march and connect-

ing them by a series of wires to a battery which stirred up the bees and persuaded them to attack the marchers.

INTEREST in the bees themselves, aside from their warrior-like abilities, is often adequate excuse for keeping them. Men and women of all classes, all professions, and all ages, find a keen interest in bees. Peter Romanoff, the keeper of the bears in the New York Zoological Park, appropriately enough has a few colonies of bees on a rocky ledge over his polar bear and grizzly bear dens. He keeps them as he says, "because I never get tired of studying their interesting ways." In Europe, most of the beekeepers are ministers, teachers, or professional men who keep bees for recreation. Who knows, perhaps some sober and worthy man thus started the old saying, "he has bees in his bonnet."



Bees are creatures of instinct and base their activities on natural functions. The successful beemaster is the one who studies these activities and bases his actions on them. He places a sheet of newspaper between two hives he wishes to unite so they will not fight. As they eat away the paper, the two different colony odors unite and diffuse through the hive so that the bees readily accept each other. He also blows a little smoke into the entrance of the hive before opening it to drive back the guards, for bees are zealous guardians of their homes, but if handled properly, are not disagreeable.

SUCCESSFUL beekeeping is more than just manipulation of frames and hive bodies. It is applied bee behavior, as Professor Phillips of Cornell says, "a business of details."

To open a hive of bees and study

its inmates is to open the portals on a new drama in which the busy players build and maintain miniature cities which if properly supplied with ample room will store more food than they actually need, and so yield tons of sweetness to a man's world that awaits it eagerly. American beekeepers take enough surplus honey from these hives each year to make a thirty-six mile train of freight cars each containing 36,000 pounds of honey. Yet even this amount allows a per capita consumption of only a little over a pound.

Though a minor occupation, beekeeping does have some commercial importance. New York state alone produces an annual honey crop worth \$2,000,000. New uses are found for honey and beeswax every day. Some golf balls now have honey cores, and candles made of beeswax have a special significance in the Catholic church. Bakers and confectioners use honey because it holds and absorbs moisture. This same property which prevents cakes made with honey from drying out was used in ancient times for shipping perishables. Grafts from precious trees, valuable seeds, birds' eggs when shipped long distances were packed in honey to preserve them.

IT has been said that everything about the bee is useful except the buzz. And it seems that of late years his buzz has become useful, for the greatest purpose bees serve is cross pollination of agricultural plants. The value of this service has been estimated at three to ten times the actual cash value of the honey and beeswax produced. During the World War bees in Germany were neglected and the yield of certain crops, particularly fruits, declined sharply. A marked decline in our use of honey would not affect the incomes of our 800,000 beekeepers nearly as much as it would the adequacy of pollination of agricultural crops.

In the history of mankind there have been only two insects domesticated by man for economic service: the silkworm and the honeybee. Some folks who have visited my apiary on a day when the bees were just a little cross have wondered just how far this domestication has progressed. And I reply by saying, "It has progressed so far that ten thousand New York state beekeepers can find pleasure, recreation, and relaxation, as well as profit in their friends of the hive."

KWIK KAMPUS KWIZ

How much do you know about the campus over which you so dutifully tread each day? Try to answer these questions, then turn to page 96 for the correct answers.

1. What is the oldest building on the campus used for University purposes?
2. How many colleges are there in the University?
3. In what building did the college of home economics start its career as a department?
4. How high is the Library Tower?
5. What is the elevation above sea level of the land around Roberts Hall?
6. What year was the first Farmers' Week held at Cornell?
7. How many registered at Farm and Home Week in 1938?
8. How deep is the deepest part of Cayuga Lake?
9. How many honorary degrees has Cornell bestowed?
10. How many bells are there in the Cornell chimes?

Can A Trout Drown?

One of the most surprising things learned at the Cornell Fish Hatchery is that trout may drown. Trout require for respiration about twice as much oxygen as do ordinary pond fishes; a small amount of carbonic acid is fatal. Occasionally spring and artesian waters are deficient in oxygen and a dangerous quantity of carbonic acid may be present. A few waterfalls between trout ponds and water source will aerate the water.

At this hatchery are rearing ponds designed to hold 2500 trout. The ponds are about four feet wide and sixteen feet long, the depth varying from eight inches at the inlet to sixteen inches at the outlet. After growth, trout two years old, and measuring eight inches are separated into the ponds capable of holding 1200 trout. Newly hatched trout are called "fry" and are provided naturally with a nutriment sac which enables the helpless creatures to live and grow without having to search for food. Young trout are called advanced "fry" and they are fed fresh beef or hog liver.

Faculty Notes

Ella M. Cushman, Extension Professor at the College of Home Economics, wrote an article for the January 1938 issue of *Successful Farming* entitled "Successful vs. Model Kitchens."

Ho-Nun-De-Kah Elections

Faculty Members

Philip A. Readio

Glen W. Salisbury

Class of '39

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Gustavus A. Bentley

Frank W. Boyle

Warren W. Burger

Kenneth E. Claus

Vincent W. Cochrane

Chester H. Freeman

Eugene J. Gerberg

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Charles V. Jeffers

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Gerald E. Oaks

John T. Randall

Raymond L. Rider

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Jarvis L. Robinson

John D. Rooney

Clarence E. Russell

Huppert Ryan

Robert C. Siedler

S. Emerson Smith

Oliver J. Stark

Fred H. Stenstrom

Norman E. Thomson

Richard E. Turrell

Marton Ward

James C. White

Lincoln C. White

Meredith C. Wilson

Cashiered?

"Clothes and more specifically hats certainly change ones appearance." One of the Home Ec cafeteria student employees blushing admits to this statement. It is customary for the staff of the cafeteria to have their meal checks charged. One night at dinner recently a lady, wearing a hat, passed along the line with her tray and did not stop at the cashier's desk. The cashier, a very conscientious boy, rushed after her, saying, "Madam, you forgot your check." He and Bashful had something very much in common when the lady turned around and he saw it was Miss Katharine Harris, manager of the cafeteria.

Sayings by Professors

There is just one thing that is funnier than a human being, and that is a committee.

Heaven to the farmer would be a place where he could sell all the food he could produce; heaven to the laborer would be the land where he could always get a job.

When The Catalogs Arrive

When the days begin to lengthen
And the sun goes mounting higher
Then our hopes begin to strengthen
As we sit before the fire
With the bulletins about us
Picturing our heart's desire.
Even though the frosts may flout us,
And the weather be most dire,
Planting dates we start to reckon,—
How they keep our hopes alive!
For the spring begins to beckon
When the catalogs arrive.

Then we study salpigglossis
And we learn the names of roses,
As we ponder on the process
Used to mix the deadly doses
That will rout the bugs and blightings
Which assail as bloom uncloses;
Thus we gird us for the fightings
With the sprayers and their hoses.
We'll defend both bed and border
In the anti-insect drive.
So we pencil down the order,
When the catalogs arrive.

We shall learn of spurge and sedum,
Of the iris and the lily—
From our pamphlets, if we read 'em—
Hyacinth and daffydilly,
All the good old-fashioned flowers;
Candy-tuft, and stocks, and gilly
Nodding 'neath the summer's showers.
And it won't be very silly
If we try new "introductions,"—
There's no telling! They may thrive,
If we follow the instructions,
When the catalogs arrive.

In our mind's eye we can see 'em
As upon our lists we scribble
See doronicum and geum,
As we polish spade and dibble.
There'll be plenty to provoke us!
When the rabid rabbits nibble
Off the tops of early crocus
We could kill without a quibble
Yet our spirits are forgiving,
Now we know we can survive,—
Knowing Spring, and joy, are living
When the catalogs arrive.

Cornell Water Filtered

By Stones from France

All the way from Normandy came eleven tons of "pebbles" to filter the water of Fall Creek to make it safe for Cornell's drinking water. These rocks, washed by decades of sea waves to the size and shape of duck eggs and hand-picked for the purpose by Norman peasants, were shipped across as ballast on a Transatlantic liner.

The stones from Normandy are composed of silicon and have been ground by sea action to a perfectly round smoothness. They are superior to the common New Jersey quarried product in that they fit closely together and seldom shift around allowing foreign material to pass through.

The University maintains three filters in its two-story brick filtration plant in Forest Home. Through these filters flow 500,000 gallons of water every 24 hours. The need for the new "pebbles" was first realized some weeks ago when one of the filters broke down in the midst of its washing process which consists in a reversal of the flow of the water under pressure to wash out all settled impurities.

Cornell May be Site

Of New Laboratory

Carl E. Ladd, dean of the colleges of Agriculture and Home Economics, has expressed the hope of a new laboratory at Cornell for agricultural research. If erected this laboratory would be supported by the Federal government under the recently-enacted Agricultural Conservation Act which authorizes the Secretary of Agriculture to "establish, equip and maintain four regional research laboratories, one for each major agricultural region of the United States, to develop new scientific, chemical, and technical uses and new and extended markets and outlets for farm commodities."

One million dollars is appropriated for each of these laboratories, and according to Dean Ladd, "the Northeastern States certainly constitute one of the four major agricultural regions of the country."

If one is erected in the Northeast, Cornell is likely to be its site on the basis of the fact that the College of Agriculture is already doing work on milk, the largest single agricultural product of the Northeast, and is located where it could get aid from other colleges of the University as well as from its own group of agricultural scientists.

Manufacturers Study Farming

Prominent manufacturers, representing the heads of some of the nation's largest industrial enterprises, sat down March 16 and 17 in a two-day session with a group of Northeastern states "dirt farmers" in an effort for a better understanding between industry and agriculture.

The meeting was arranged by the New York state college of agriculture and brought together the committee on agricultural cooperation of the National Association of Manufacturers and about a hundred farmers from New York and New England. The chairman of the manufacturers' committee was Warren W. Shoemaker, vice-president and general sales manager of Armour and Company of Chicago.

One of the highlights of the conference was a visit by the members of the committee to an actual farm out on the Dryden road.

A spirit of good feeling prevailed throughout the meeting although some of the discussions on controversial topics became heated arguments.



Heard in Geology 100 laboratory:
Freshman (to instructor): "Where is Llenroc found at Cornell?"

Instructor: "Why, what do you mean?"

Freshman: "Well, I have heard so much about Llenroc and I would like to see what kind of rock it is."

Scarab Elections

William E. Bensley
W. Dale Brown
Walter H. Foertsch
Grandison Gridley
Jerome H. Holland
Henry L. Huber
Peter Kendzior
Harry J. Letteer
Milton E. Merz
William H. Moulton
James B. Pender
Sidney N. Phelps
James C. Plunket
Everett C. Randall
Charles M. Scholz
Francis E. Shaw
Michael N. Stehnach
Carl O. Strand
Alfred F. VanRanst

Campus Chats

The editors of the Countryman are becoming worried. A Forest Home writer, aged 10, with the able assistance of his playmates, has started publication of the Forest Home Bugle, a weekly newspaper. Oh well, competition is the spice of life.

Dr. Liberty Hyde Bailey, director of the College of Agriculture from 1903 to 1913, celebrated his eightieth birthday March 15. Dr. Bailey, busy with his plant specimens in the Sage Place hothorium which he and his wife gave to the University in 1935, says that being eighty is nothing to be proud of, but that he does take some pride in the fact that he has "kept out of jail all that time."

Dr. Bailey came to the University in 1888—just 50 years ago—and has since that time collected 150,000 sheets of dried plant specimens from all parts of the world. Another part of his work is the maintenance of a 50,000 card file of information as to what plants are being grown today and where. He explains his horticultural expeditions as just excuses to get away and "give his friends a rest."

Delegates Plan to Attend

Northeastern Poultry Meeting

Delegates from nearly all northeastern states are planning to attend the annual summer conference of the Northeastern Poultry Producers' Council at Cornell University, June 21 to 24.

According to Leo A. Muckle of the state college of agriculture and chairman of the tours committee, reports have already been received from nine states indicating their interest and intentions to be represented. In all more than 1,000 poultrymen, teachers, extension workers, representatives of poultry and allied industries, and others are expected to be on hand.

Membership in the Northeastern Poultry Producers' Council extends throughout 13 northeastern states, and for the first time since its organization in 1931 the group meets in New York state.

ANSWERS TO THE KWIK

KAMPUS KWIZ KWESTIONS

1. Cascadilla Hall.
2. Eight.
3. Roberts Hall, fourth floor.
4. 173 feet, sidewalk to peak.
5. 836 feet.
6. 1908.
7. 15,015.
8. 435 feet, 54 feet below sea level.
9. Two—Dr. Andrew D. White, Dr. David Starr Jordan.
10. Sixteen.

April, 1938

Home Ec Girl Chosen

New Head of WSGA

The College of Home Economics was well represented in the Women's Self Government Association elections for the coming year. President of WSGA is Sarah Steinman; chairman of organized groups, Mary Dodds; chairman of activities, Anne Messing; and President of Sage, Constance Logan. Elizabeth Luxford is one of the presidents of Balch.

At the time of the elections, tapping for Mortar Board took place. Mary Dodds, Anne Messing, Sarah Splain, and Sarah Steinman were the Home Ec girls who were elected.

Robins, crocuses, and gentle frequent rains are all sure signs of Spring, but if you've been shopping at all, window or otherwise, you've probably been convinced of its arrival before you saw the natural signs.

If you need a lift, if the first few prelims of the term are getting you down, if you feel your charms are slipping, buy a silly hat. And if you're buying a hat this season, you nearly have to buy a silly hat. Pill boxes are the rage. One darling one has a crown of multi-colored grosgrain ribbons. We're going back to our grandmother's day, also, with bonnets of all varieties. If you like felt sport hats, you'll find most of them have cords or ties under the chin in the Mexican sombrero manner. Very flat sailors are being shown, they're good with suits. All the dressy hats have veils, most of them are shoulder length. Wear them, if they're becoming and if they suit the occasion.

Suit Yourself

Suits are big news! You've read that same statement every year ever since you became interested in fashion along with the other stock phrase, "Navy is tops", but the point is that they're always true. This season, all types of suits go. There is a leaning away from the very tailored suit to the softer suit. Your last year's pastel suit is still good. A note of campus interest is that checked jackets and plain skirts are truly in fashion. The more tailored suits are worn with soft dressmaker blouses.

Jackets are good, but we prefer the perter version, the bolero. You can get matching boleros and sashes that brighten any plain dress. Some come in suede, in pastel shades. The other big point in silhouette is the Gibson girl influence which has brought out the skirt and blouse dress. The blouse is light, the skirt dark, and usually

has a bright scarf around the middle. A brief note on coats to the effect that they are short, two-thirds to three-fourths length and usually buttonless, so that you swagger around with your hands in your pockets. There are pleats everywhere, sometimes even the whole dresses are pleated.

Stripes For "Date" or Beach

Stripes are the news in materials. Pin stripes in tailored suits, wide floral stripes for "date" dresses, and bright geometrical stripes for cotton beach clothes. Stripes go every way, too. The motto seems to be, the more different ways the stripes go, the smarter the garment but when you start designing with stripes, remember to restrain yourself a bit. Hop-sacking and sheer woolsens are other important fabric notes.

The best part of Spring clothes is the season's crop of silly accessories. You simply must wear something mad on the lapel of your suit. One of the cleverest things we've read about is two little silver hands spelling your initials in sign language. Spring inevitably brings flowers, real and otherwise, and this season they've thought up even more ways of wearing them. One handy way is having several flowers attached to a clip, is useful in many places.

Take a little time off from your studies and rush down-town and look around, you're sure to like something you see.

Home-Ec Clubs Are To Convene In New York City

The Student Club Department of the New York State Home Economics Association will have its annual convention in New York City, Friday and Saturday, April 22 and 23. There will be representatives from high school and college Home Economics clubs. Any student in Home Economics can attend. Gertrude Henry, president of the Home Economics Club, would be glad to have those interested in attending talk to her about the convention. Those attending will be housed at the American Women's Association Clubhouse.

Our First Book Fair

Having felt over a period of years that there was a keen interest and real desire for greater knowledge of books, the library this year was able to present books intimately to the people of this State. This was made possible through the cooperation of sixty-five publishing houses who loaned books, artists' original illustrations, and manuscript.

One feature of the fair was the collection of 200 books which were added to the White House Library last year. These were assembled to illustrate what an average family's reading should be and one which was within the range of the average budget.

Collector's Items Shown

In addition to new books, on exhibit were books dating back to the fifteenth century. The DeWitt Historical Society of Ithaca exhibited some of its treasures amongst which were an account book from the old Union Tavern of Trumansburg and some wine glasses from the same place which undoubtedly contained many a "Whiskey at sixpence."

Dr. Harry Bull exhibited some of his books which showed what a private library could mean to an individual who had an interest in book collecting. The exhibit contained illustrations of beautiful binding, old types of fine printing, and exquisite illustrations.

The Cayuga Press of Ithaca put on a splendid exhibit showing the process of printing from the manuscript to the finished book. The Comstock Press displayed several of its publications and those of the University Press.

The publishers of Kenneth Roberts' "Northwest Passage" (Roberts is a Cornell man) sent a most interesting set of photostats of his manuscript, which included maps and photographs of characters and forts. Another publisher sent an original manuscript from Pearl Buck.

Frederic G. Melcher, editor of Publisher's Weekly, spoke on "How Books are Published and Why"; Mary Gould Davies, writer of children's books, on "Books for Young People". Professor Paul Weaver, head of our music department, gave help to the music listener for understanding his radio and other musical programs. Professor DeVane, head of our English department, talked about "Contemporary American Poetry" and Professor Tenney of the English department spoke on "Biography: Old and New."

Carnival and Tea Among Spring Plans

The Home Economics club is now planning spring activities. Plans are being made now for a big Easter tea, the participants to be the faculty and the students combined. This will offer an excellent chance to associate with the faculty informally.

The other big event is the Spring Carnival. Last year's was a great success and this year's is to be even larger. Jean Pettit, '39, is in charge.

Former Student Notes

'10

Walter W. Fisk is with the Farm Security Administration. Last Farm and Home Week he spoke on marketing and purchasing cooperation for the advantage of the small farmer.

'11

Dr. Harold J. Conn, agricultural bacteriologist of the New York State Experiment Station, Geneva, heads the National Research Council commission on the standardization of biological stains.

'12

E. C. Auchter, whose former home was at Elm Grove, N. Y., is now living at College Park, Maryland. He is chief of the Bureau of Plant Industry, USDA, Washington, D. C.

Ada Dunn, now Mrs. William Strong, has a daughter studying here in our agricultural college this year. She is specializing in Biology. Ada was back for the Reunion.

'13

E. Victor Underwood, secretary of the GLF Exchange, and Mrs. Underwood are on a trip to Florida. When at home, they reside at 203 Ithaca Road, Ithaca.

'14

E. S. Bird, who lives at North Chatham, N. Y., is working in the New York State Bureau of Markets. His son, Samuel E. Bird, is now in his freshman year here at the College of Agriculture.

'15

Henrietta Shulman (Mrs. Louis Shapiro) writes, "We have a son, Joseph, in third year pre-medical at Cornell." She has two other younger sons, Karl and Paul.

'16

Helen Judd, now Mrs. Wesley Hubner, and her husband operate a large turkey ranch on Route 1, Hemet, California. Their Post Office Box No. is 127.

Gertrude Lux or Mrs. Paul Day is residing at 127 S. Buckhout Street, State College, Pa., where Mr. Day is teaching in the department of Mechanical Engineering.

'17

Ralph A. Wheeler is now working in the Bureau of Internal Revenue in New York City, where he resides at 341 Ninth Ave.

'19

Percy Dunn was appointed February 1 as Scout Executive of the Manhattan Council of the Boy Scouts of America. Percy was formerly Executive of the Steuben Area Council at Hornell, N. Y.

Mr. and Mrs. James R. Hillas live

at 1 Glen Road, Morristown, New Jersey, where Mr. Hillas is with Fidelity & Casualty Insurance Company. Mrs. Hillas is the former Dorothy Purdy '18.

'21

Carl Nordgren is teaching physics and chemistry at Little Falls High School.

'22

Henry Hamann is still with the U.S.D.A. Bureau of Agricultural Economics at San Francisco, California. His work is market news and inspection of dairy and poultry products.

'23

Arthur C. Mattison is now control engineer in the laboratory of the Linde Air Products Company, Buffalo. "Matty" has a son, Arthur Carroll Mattison, Jr., born August 27, 1937. His address is 75 Tremont Avenue, Kenmore.



Kenneth L. Roberts is now working as an engineer-forester on flood control investigation. "Ken" is an associate conservationist with the United States Forest Service. His address is 335 Prospect Street, New Haven, Conn.

'24

Lois A. Douque (Mrs. Malcolm M. Mathewson) is president of the New York State Federation of Home Demonstration Agents and agent for Steuben County. Lois was here Farm and Home Week when she took part in a round table discussion held by the presidents of women's educational organizations in N.Y.S.

Robert H. Wendt has just opened his own office for the practice of law at 816 Powers Building, 16 Main Street West, Rochester, New York.

Don J. Wickham is the principal field officer of the Agricultural Conservation program for New York State at Cornell University in Roberts Hall. During Farm and Home Week he gave a talk on the "twenty practices that have been approved for New York farmers for which payments may be made under the 1938 program."

'25

A. W. Ackerman is production supervisor of the Cherry Burrell Corporation at Little Falls, N. Y.

Glenn M. Bass, who now lives at New Woodstock, N. Y. is making a living by operating a poultry farm. He is married and has two boys. Unable to come to Farm and Home Week, he wrote: "Please tell all the old boys 'Hello' for me."

On March 7, N. Gardiner Bump of the Conservation Department, Albany, spoke on "Wild Life and the Farmers" at a meeting of the Cornell Extension Club.

Last Farm and Home Week we heard Willard E. Georgia, New York State director of the Farm Security Administration, tell that nearly 3,000 farm families in the State are now being aided through the rural rehabilitation program.

'26

Edward M. Blake, now married and the father of two children, lives in Avoca, N. Y., where he is superintendent and principal of the central high school.

Dorothy Peck owns and manages an Interior Decorating Shop at Scranton, Pa. Her address is 1710 Jefferson Avenue.

'27

Clarice Cookingham, now home demonstration agent for Madison County, was in charge of the illustrated lecture, "How to Use the Basic Dress in a Wardrobe" during Farm and Home Week.

Violet B. Higbee is supervisor of adult home economics education in the Connecticut State Education Department. She may be reached at 70 Howe Street, New Haven, Conn.

Norma Wright is home supervisor in the Farm Security Administration at Springville, N. Y.

'28

Ernest C. Abbe who has been doing work with the department of Botany of the University of Minnesota has recently been appointed an assistant professor.

Nellie Wilson (Mrs. James D. Pond) is living at 705 Mitchell Street, Ithaca. Nellie is Treasurer of the Alumnae Association this year.

'29

Helen M. Jones was married to Charles B. Schilling last May 14. They now live in Canaan.

'30

Earl Arnold is now working as extension agricultural engineer with headquarters at the College of Agriculture, Fayetteville, Arkansas.

W. Ferris Dunning has been manager of the Household Finance Corporation office at 427 Flatbush Avenue Extension, Brooklyn, New York,

since January, 1937. He is married and lives at 165 Woodruff Avenue, Brooklyn, New York.

Professor Forest F. Hill of the department of Agricultural Economics is now on leave as deputy governor of the Farm Credit Administration in Washington.

Otto Landon is now farm manager of the Kenwood Sheep Farm at Springwater, N. Y. It is an experimental farm operated by the Kenwood Mills working in conjunction with the Animal Husbandry Department here at Cornell.

'32

Mrs. John Herbert (Jane L. Finney) announced the birth of a son, October 4, 1936.

Norman "Norm" Foote is still teaching at Farmingdale where he has been since leaving Cornell.

Virginia D. Haviland is an instructor in home economics in the Hillside High School, Hillside, New Jersey.

'33

Morton Adams is still County Agricultural Agent of St. Lawrence County, N. Y.

P. Lucille Bethke is food supervisor at Wager's Coffee Shop, Albany, where she lives at 204 Quail Street.

Larry Clark is still teaching at Roessville High School.

'34

The engagement of Alice Louise Bennett to Harold Planck has been announced. Alice received her M.S. at Purdue University. At present she is assistant state supervisor of WPA nursery schools in Indiana.

Chuck Bodger is now part of the Bodger Seed Company at Lompoc, California. In the February issue of the "Country Home" magazine is an article about Chuck's sister, Elizabeth, and her flower-breeding work.

Clarence "Clancy" Lewis has joined the staff of the New York School of Agriculture at Farmingdale, Long Island. He is giving courses in landscaping.

Carl A. Willsey is with the Home Life Insurance Company, Ithaca, where he lives at 210 University Avenue.

Ruth Anna Wood, now Mrs. George K. Davis, is living at 128 Milford Street, East Lansing, N. Y.

'35

Marion A. Anderson and Mrs. Anderson of Nacogdoches, Texas, has a son, Norman Weed Anderson, born February 11.

Charles G. Ashe can still keep cool now that spring and hot summer lie ahead. He is working in a cold storage plant at Fairport, New York. His address is 20 Pleasant Street.

Stewart A. "Stewie" Child is back

in the Malone schools, but not as a student this time. In the very same classrooms where he received his first knowledge of scientific agriculture, he is now teaching others the same rudiments.

Vivian H. Greene teaches home economics at Fort Plain.

Caleb Hobbie, tired of selling International trucks in Utica, has taken a position as Conservation agent for Erie County. Recently we hear that he is in the Strong Memorial Hospital in Rochester as a result of a serious automobile accident.

Merrill Knapp, who has been doing agricultural teaching and extension work in Albania since graduation, crossed the big pond last summer, but not on business. It was for the hand of Miss Roma Holmes of Toronto, Canada. He and his bride are now back in Albania.

Wilma Moulton is home economics extension representative from Penn State College in McKean County. Her headquarters are at Smethport, Pa.



Karl Wescott is temporarily in Indiana doing vegetable inspection work with his headquarters at Auburn, Indiana.

'36

Mrs. George Hewitt (Alfrieda E. Anderson) and a friend are conducting a cooperative cookie business of which Mrs. Hewitt is the cook. Her address is 1932 Wayne Avenue, Had-don Heights, N. Y.

Lois G. Adams and Richard E. Reynolds '36 of Sherburne were married February 26, 1938, in Sage Chapel. Mr. Reynolds is foreman at the New York State Game Farm, where they reside, east of Ithaca.

Jean W. Cole is an assistant supervisor of the National Youth Administration of New York State. Her address is Trade School Building, Poughkeepsie.

Esther F. Harris of Auburn married Samuel S. Miller of Danville, Pennsylvania, on February 20. They are making their home at Danville.

Dorothy M. Greey is instructing in the foods department of home economics at Hood College, Frederick, Md.

Catherine Stainken is on leave of absence from her teaching position in our Foods and Nutrition department

to fill an instructorship at Oregon State College. Our "Kay" writes that it is grand out there, but that she misses Cornell.

Miss Evelyn Walker, a graduate of the College of Home Economics, is engaged to Frank Ready, who graduated from Hotel Administration in 1935.

'37

Lucia Angell is living at Beckwith Terrace, Rochester, N. Y.

Natalie Aronson is teaching home-making in the junior and senior High School at Brushton, N. Y. She writes, "Recently three of my high school girls and I took a trip to the N.Y.S. School of Agriculture and Home Economics at Canton where we became acquainted with the department there and met many other young people interested in homemaking."

Marion Bellamy, who is assistant I-H Club agent-at-large, writes, "Have been traveling the state all summer and still am."

Mrs. Charles Markham (Janet M. Benjamin) is in the china and glass department of Sterns, New York City, where she lives at 570 Isham Street.

Doris Brigden is an assistant county agent in Home Economics extension service. Her address is The Ambassador Apts., Hempstead, New York.

Last August 7, 1937, Marilyn Brown was married to Walter B. Manson, Jr., who is with the Thomas A. Edison Co., Inc. They live at 63 Chestnut Street, East Orange, New Jersey.

Margaret Bryan has announced her engagement to Russell J. Loveland, Jr., of Audubon, Iowa. Margaret is a dietitian in charge of the tea room at the Homestead Hotel, Evanston, Ill.

Barbara Burr has an interesting job. She is doing mental testing at the Walter E. Fernald State School at Waverly, Mass. She is engaged to Frederick J. Fessenden, Jr., a graduate of Williams College and a member of Zeta Psi.

Frank A. Carroll is assistant rural rehabilitation supervisor in the Farm Security Administration. His office is at 313-314 Heffernan Building, Syracuse.

Mary Chaney is the hostess and menu planner at Dayton's Tea Room in Minneapolis.

Margaret Chase is a graduate assistant and doing graduate work at Merrill-Palmer School in Detroit, Mich.

The engagement of Arlene Coryell to Norman Dounce '37 has been announced. Arlene is a member of Delta Gamma sorority, Riding Club and Polo Team. Mr. Dounce graduated from Hotel.

Helen Fellows married Edward A. Reynolds in October, 1937. Their ad-

dress is 143-145 38th Avenue, Flushing, Long Island.

Kathryn Hayes takes care of little children at the Massachusetts State Reformatory for Women where she is nursery school assistant. Her address is Box 99, Framingham, Mass.

Gerald Henderson is assistant rural rehabilitation supervisor in the Farm Security Administration. He is working from the office of the state director of rural rehabilitation, Willard E. Georgia, '25, at West Court and Fulton Streets, Ithaca, New York.

Katherine R. Jemison was married last October 3, 1937, to John I. Hutchinson and lives at 109 DeWitt Place, Ithaca. She is part-time secretary at the North Side Pharmacy.

Gorden Mereness is teaching agriculture at Cherry Creek.

John Mott is engaged to Miss Evelyn Gast who is teaching home economics at Dunkirk, New York. Miss Gast is a graduate of Buffalo State Teachers College and received her M.S. from Cornell. She is the daughter of Mr. and Mrs. Martin Gast of Dunkirk. John is now teaching Agriculture in Mohawk and is planning to start farming in the near future.

Virginia L. Richmond was married to George E. Travis of Schenectady February 25. Virginia and her husband

are with the Grade A Producers Committee of Metropolitan New York. They plan to make their future home at Columbus, Ohio.

Inez Sequassoni is modeling in a clothing shop in Flushing, Long Island.

Karl Smiley '38 and his wife (Barbara Pratt '37) have announced the birth of Karl Leroy, Jr., on January 29, 1938. They live at 27 William Street, Cortland.

Eleanor Vann spent last year as a nursery school teacher at Farmington, Mich. Last summer and during the past term, she has been taking the kindergarten training course at Geneseo State Normal to receive an elementary school certificate.

'38

The engagement of "Larry" Bly to Elinore Wood was announced last February. "Larry" is a member of Alpha Zeta and Ho-Nun-De-Kah. Elinore transferred from Syracuse University last year.

Charles Guzewich graduated this February in order to take a job of county 4-H Club agent of Sullivan Co. His headquarters are at Liberty, N. Y. "Guzzy" was our Former Student Notes editor of the "Countryman" during the past year. We miss you, "Guzzy."

Jerome B. Pound Temple, who was graduated in February, is now assistant manager at the Seminole Hotel, Jacksonville, Florida.

DEATHS

'91

Wilbur James MacNeil died December 22, 1937, at Punahou, Hawaii, where he had been teaching science and mathematics since 1903. Before then he taught at Fresno and Redlands, California.

'01

Harry Mason Knox '01, prominent writer on agricultural topics and well-known cattle judge of Northern New York, died last winter.

'23

Eldred Weaver Hoffman of Ithaca died at the Biggs Memorial Hospital December 29, 1937, after an illness of several years.

'26

Katherine Curran died of pneumonia on December 31, 1937, after a short illness. She was at the Geneva Experiment Station for a Ph.D. under a Frosted Foods Fellowship.

'36

Faith Soper died on November 29, 1937.

Men! New B. V. D. Tri-Tone SHORTS 50c

These colorful tri-tone shorts are tailored in fine broadcloth, Sanforized shrunk and come in shades of blue, brown and maroon. Colorful, smart appearing.

MEN'S PAJAMAS by "B.V.D."

They're styled to ensemble with the above shorts and come in coat style; tri-tones of brown, blue and maroon.

\$2

MEN'S ROBES by "B.V.D."

These lounging robes of Sanforized-shrunk broadcloth in tri-tone stripes are "smooth." Styled to match the pajamas and shorts.

\$2.95

ROTHSCHILD'S—Men's Shop—First Floor

ROTHSCHILD'S

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